



M A X I M Ó N

PRIVATE DINING



MAXIMÓN

Maximón, named for a Mayan deity and folk saint, brings contemporary South American and Mexican cuisine to Baltimore's upscale Harbor East neighborhood.

Our private dining room is the perfect setting for any occasion whether you're hosting a breakfast meeting, business presentation, dinner party, or small reception. Select from multiple menu options that utilize the freshest ingredients including our tortillas and salsas that are made in house!

Boasting over 300 different types of tequilas and mezcals, our beverage program is bound to wow you and your guests. Our cocktails are expertly made to complement our dishes perfectly. With our creative menu and our dedication to excellent service, Maximón is the perfect place to host your special event!

iBuen Provecho!



PRIVATE DINING ROOM

Seat up to 22 guests in our enclosed dining room. This serves as our main private dining space featuring sweeping views of Baltimore's Inner Harbor and cozy fireplace that peeks through to the main dining room. This room is equipped with a 65" flat-screen TV for all presentations needs.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY | **\$3,000++**

FRIDAY | **\$5,000++**

SATURDAY | **\$6,000++**



SEMI-PRIVATE ROOM

Our semi-private dining room serves as our second private dining space. This space seats up to 24 guests featuring Maximón's grand fireplace, rustic chandeliers, and views of the Inner Harbor.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY | **\$2,000++**

FRIDAY | **\$3,500++**

SATURDAY | **\$4,000++**



TEQUILA TASTING ROOM

Our semi-private, tequila tasting room serves as our third private dining space with a private bar. Accommodate up to 12 guests on one beautiful, expansive table in this rustic room featuring cast iron chandeliers and mounted Patrón barrels, and is equipped with mounted TV screen for presentations needs.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

SUNDAY-THURSDAY | **\$1,500++**

FRIDAY & SATURDAY | **\$2,500++**



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM

SAN SIMÓN

PACKAGE

75.00⁺⁺ PP

STARTERS ↵ SERVED FAMILY STYLE

Guacamole
queso fresco, cape gooseberry

Queso Fundido
rajas, tequila (*choice of vegetarian or chorizo*)

APPETIZERS ↵

Rockfish Ceviche
key lime, avocado, salsa roja

Pork Ribs
chilean salsa, cilantro

Quinoa Salad
amaranth, squash, citrus canela

TACOS ↵ HOST SELECTS 3 PRIOR TO THE EVENT

Smoked & Pickled Mushrooms
brown butter, árbol salsa, crema

Fried Chicken
brown butter, árbol salsa, crema

Fried Fish
baja crema, pickled onion

Oxtail
panca chile, yucca, salsa verde, salsa roja

SIDES ↵

Roasted Potatoes
Sautéed Greens

DESSERT ↵ SERVED FAMILY STYLE

Churros
Arroz con Leche
Tres Leches

MENU & DIETARY SUBSTITUTIONS ARE
AVAILABLE UPON REQUEST AND MAY
INCUR AN ADDITIONAL CHARGE

ALOM PACKAGE

100.00⁺⁺ PP

STARTERS ↵ SERVED FAMILY STYLE

Guacamole
queso fresco, cape gooseberry

Queso Fundido
rajas, tequila (*choice of vegetarian or chorizo*)

APPETIZERS ↵

Hamachi Ceviche
aji amarillo leche de tigre, honey nut squash,
apple, black mint

Shrimp Ceviche
rocoto chile, jicama, charred herb salsa

Pork Ribs
chilean salsa, cilantro

Quinoa Salad
amaranth, squash, citrus canela

TRADITIONAL PLATTERS ↵

ALL ENTRÉES SERVED WITH TORTILLAS, SALSAS, & RICE.
SERVED FAMILY STYLE | **HOST SELECTS 2 PRIOR TO THE EVENT**

Carnitas
evaporated milk, canela, chicharrón

Marinated & Grilled Carne Asada
poblanos, onions

Pork Shank Cochinita
sour orange achiote

Giant Prawns
adobo, tequila

SIDES ↵

Roasted Potatoes
Sautéed Greens

DESSERT ↵ SERVED FAMILY STYLE

Churros
Arroz con Leche
Tres Leches

MENU & DIETARY SUBSTITUTIONS ARE
AVAILABLE UPON REQUEST AND MAY
INCUR AN ADDITIONAL CHARGE

YOLUN PACKAGE

125.00⁺⁺ PP

MENU & DIETARY SUBSTITUTIONS ARE
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INCUR AN ADDITIONAL CHARGE

STARTERS ↵ SERVED FAMILY STYLE

Guacamole
queso fresco, cape gooseberry

Queso Fundido
rajas, tequila (*choice of vegetarian or chorizo*)

APPETIZERS ↵

Tuna Tiradito Ceviche
algarrobina, daikon, hibiscus leaves

Hamachi Ceviche
ají amarillo leche de tigre, honey nut squash,
apple, black mint

Chicken Quesadilla
queso oaxaca, chihuahua cheese, morita salsa

SOUP OR SALAD ↵

Beet Salad
yogurt, baby kale, merkén, pumpkin seeds

Tortilla Soup
roasted chicken, crema, queso fresco

ENTRÉES ↵

Braised Short Rib
chimichurri, roasted potatoes

Whole Roasted Game Hen
peruvian marinade, tomatillo salsas

Whole Roasted Sea Bass
ají amarillo, black mint, yucca, green beans

Two Pound Lobster (+\$20 EACH)
butter, guajillo mole, árbol chile, apple, crema

SIDES ↵

Roasted Potatoes
Sautéed Greens

DESSERT ↵ SERVED FAMILY STYLE

Churros
Arroz con Leche
Tres Leches

BEVERAGE SERVICE

At Maximón, we specialize in wide range of wines from Spain, Mexico, Argentina, and Chile, however we pride ourselves in other unique selections from across the globe. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

- All private dining packages include soft drinks, hot tea & coffee service.
- Beer, wine & cocktails are billed by consumption.

RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Maximón is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

Laure Fraser

Private Dining Manager

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